

PARK HYATT SIEM REAP™

LUXURY IS PERSONAL



A JOYOUS CELEBRATION: CHRISTMAS DAY SET DINNER MENU

USD 108++ PER GUEST | 25TH DECEMBER 2024

AMUSE BOUCHE

Ossetra Caviar

Whole Wheat Toast, Sour Cream, Pickled Shallot, Water Lily

FIRST

Foie Gras Parfait

*Cinnamon Tree and Bael Fruits Flavored Milk Jelly,
Local Honey, Fresh Garden Herbs*

SECOND

Blue Flower Crab Egg Custard

Poached Lobster, Mussel Foam, Salmon Roe

THIRD

Grilled Mekong River Prawn

Smoked Egg Sauce, Kaffir Lime

PALATE CLEANSER

Coconuts Sorbet, Lime Jelly

MAIN

Grilled Wagyu Striploin

*Grazed Shimeji Lok Lak, Potato Truffle Mille-feuille, Cambodian Chimichurri
Smoked Sweet Potato Puree, Kampot Pepper Sauce*

DESSERT

Milk Panna Cotta

Chilled Strawberry Soup, Strawberry Granite, Rose Milk Foam

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes



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A Joyous Celebration: Christmas Day Set Dinner Menu

USD 98++ per guest | 25th December 2024

AMUSE BOUCHE

Scallop Tartar Tartlet

Fresh Lemon Cream, Green Apple, Dill

STARTER

Sustainable Homemade Smoked Salmon

*Mandarin Orange Coulis, Atlantic Salmon Roe, Pickled Beetroot
Green Apple Confiture, Cambodian Herb*

SOUP

Clear Mushroom Soup

Poached Lobster, Smoked Egg, Shallot

PALATE CLEANSER

Spiced Red Wine Grante

Raspberry Sorbet

MAIN

Charcoal Grilled Australian Wagyu Beef Sirloin

*Truffle Beef Jus, Butter Poached Beets, Wild Honey Grazed Carrot,
Creamy Potato Puree, Pickled Kampot Pepper*

or

Slow Cooked Atlantic Cod Fish

*Truffle Cream Sauce, Cauliflower Puree, Grazed Morilles Mushroom
Pickled Kampot Pepper, Sauteed Brussels sprout*

DESSERT

Hazelnut Chocolate Mousse Cake

Bourbon Ice Cream, Vanilla, Whisky

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A Joyous Celebration: Christmas Day Set Dinner Menu

USD 80++ per guest | 25th December 2024

Vegetarian Set

AMUSE BOUCHE

Avocado Tartlet
Fresh Lemon Cream, Dill

APPETIZER

Roasted Pumpkin Salad
*Pomegranate, Fresh Berry, Gingerbread Marinated Cherry Tomato,
Pickled Beetroot, Green Apple Confiture, Cambodian Herb*

SOUP

Pumpkin Soup
Grilled Oyster Mushroom, Pumpkin Seed and Capers Salsa, Feta Cheese

PALATE CLEANSER

Spiced Red Wine Granite, Raspberry Sorbet

MAIN

Charcoal Grilled Marinated Tofu
*Melted Tomato, Butter Poached Pea, Wild Honey Grazed Carrot,
Creamy Potato Puree, Pickled Kampot Pepper*

DESSERT

Hazelnut Chocolate Mousse Cake
Bourbon Ice Cream, Vanilla, Whisky

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Royal Apsara Menu

USD 88++ per guest | 25th December 2024

KROEUN KHLAIM ROUBROUM

Assorted Khmer Amuse Bouche

Prahet Kroeung

Deep-fried Fish Cake, Vegetables Pickle

Nheam Trayaung Chek

Steamed Chicken Salad, Banana Blossom, Peanut, Basil, Lime Juice

Sach Kaur Nhaeth Kroeun

Grilled Marinated Gras-Feed Beef Salad, Curry Past, Pork, Lime Pickle Sauce

Plear Mot Toek

*Marinated Prawn Salad, Lemongrass, Toasted Coconut,
Basil, Lime Juice, Kampot Fish Sauce, Roasted Peanut*

SOUP

Samlor M'chou Sach Chrouk Slak Tromoung

Pork Sour Soup, Khmer Sour Leaf, Shallot, Garlic, Shrimp Paste, Holly Basil

PALATE CLEANSER

Watermelon, lime

MAIN COURSE

Bang Kong Khtis

Grilled Sustainable Jumbo Black Tiger Prawn, Curry Paste, Coconut Milk, Roasted Peanut

or

Sach Kor Ang & Kroeung Khmer

Charcoal grilled Wagyu Beef with Peanut and Curry Sauce

All main course served with coconut rice

BANG AEM RUOBRUOM

Assorted Khmer Sweet, Trio Sauce

Sangkha Lpou, Nom Thnot, Nom Lom-Ang Romchek

Pumpkin Custard, Coconut Milk, Steamed Rice Cake with Flavor of Palm Fruit

Crispy Stuffed Rice Flour with Coconut Jam, Coconut Sauce, Pandan Sauce, Caramel Sauce

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